

# The PLAYGROUND of EUROPE



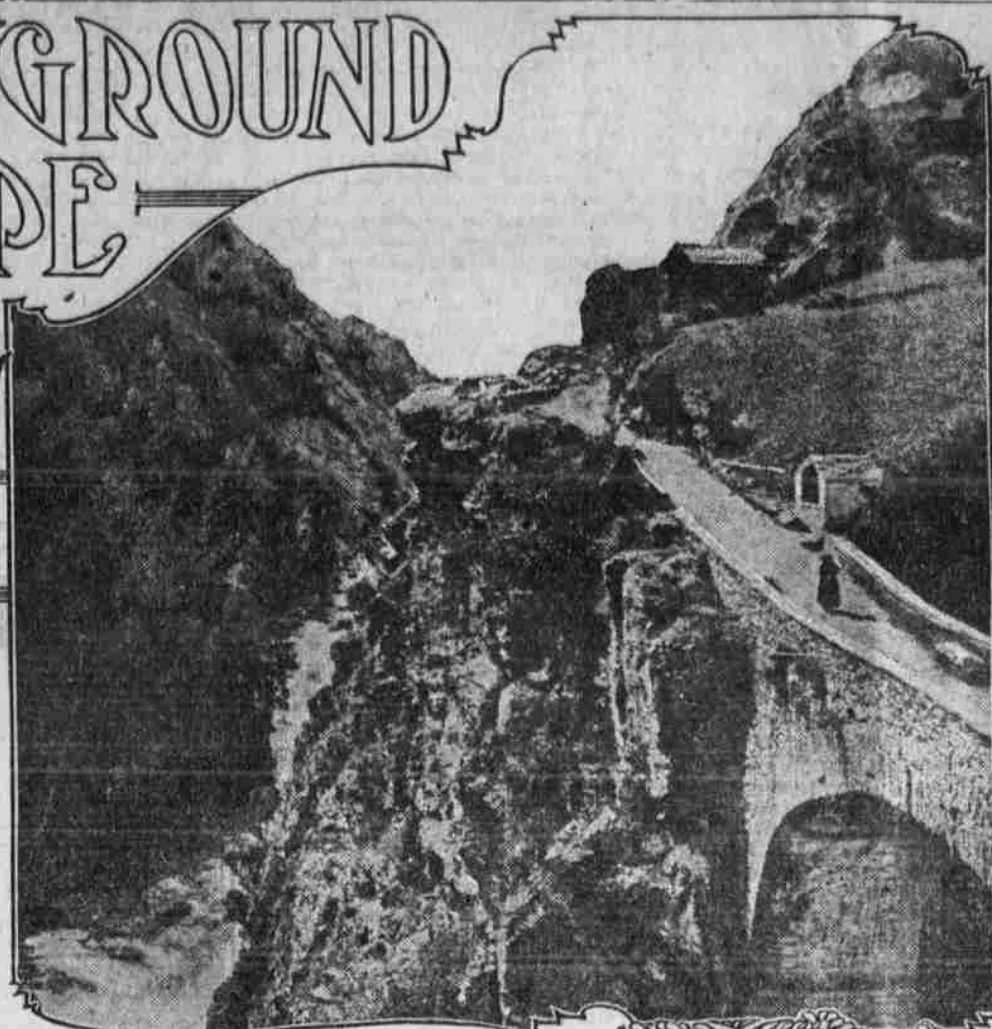
AN ALPINE HAY-WAGON

THE coming of spring in the High Alps is not often witnessed by the tourist; summer is in full swing before he arrives upon the scene. The climbers appear later still, and at least one crop of hay has been taken from the upper slopes and pastures before the season of the guides comes on and the snow is in good condition on the heights.

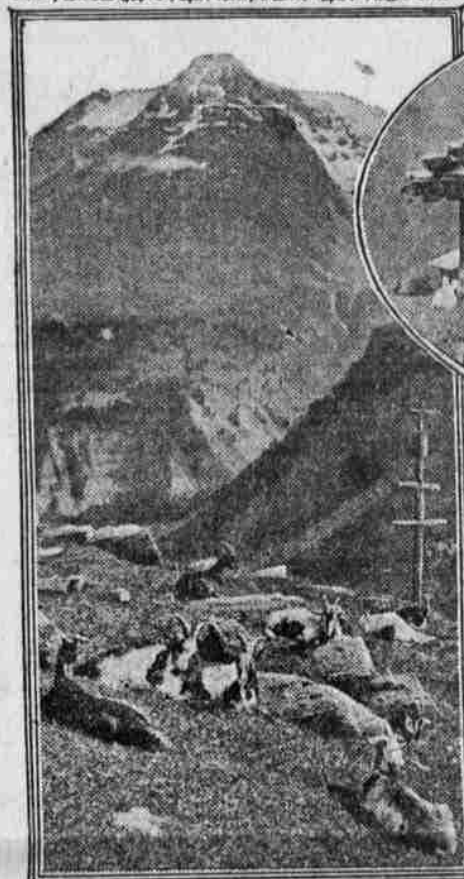
Though summer is already basking in the lower valleys, spring holds the heights for a long time yet. In a sense it never leaves them. Even in August traces of it linger sweetly against the edges of the snow-fields, and along the ever-sparkling pastures where the tree-line stops. When nature has grown snug and lazy among the dust and heat below, one has only to climb a thousand feet or two to recapture all the lost brilliance of May and early June. The grass never seems to lose its vivid freshness, its emerald coloring; the larches still clap their little hands, so brightly gloved; the pines seem to have shaken off their snow only the day before. And water runs everywhere, pouring in countless rivulets to feed the bigger torrents down below. Spring never leaves the higher Alpine valleys. Her cave is somewhere just above the tree-line. She sings and dances there eternally.

It is the habit more and more to eneer a little at Switzerland. She is a pretty, bourgeois state, the people unpretentious and rather sordid, a mere nation of hotelkeepers who exist to pick the tourists' pockets. She is played out, vulgarized, hopelessly commonplace. Switzerland has no atmosphere, no shading, no coloring but that of the chromograph order. The tourist agents "run" it. In this there lies a certain truth. Switzerland is a playground, and need not pretend to be anything else. There is little enough "atmosphere" for artistic effects, and the coloring is monotonous repetition of brilliant green meadows, blue forests, with white and black peaks that cut into azure skies without soft shading as in Scotland, Ireland and moister climates. And the people are bourgeois, unpicturesque and unimaginative; though, provided they keep good hotels at reasonable prices, there is not much fault to be found with them on that score. The fortunate can always go further afield to Dalmatia, Bosnia, the Caucasus if they will. The big world offers endless variety still to those who have the time and purse to measure it; but for the majority stricter conditions govern the selection of travel routes, and for these Switzerland must hold first place for many generations to come.

And there are few places where conditions are as sweet and clean and wholesome, as refreshing, stimulating and pure as a high Alpine valley, with its cozy, cheap hotels, in the early summer months. Their contribution to the health of Europe is no negligible quantity, even if they contribute to the deathroll, too. Compared to many a seaside resort, with its demoralizing influences of gambling, over-dressing, artificial gaieties, to say nothing of other undesirable elements such places favor and attract, these high Alpine valleys are in every way superior. But it must be added that one finds in places usually what one brings to them. A holiday becomes the reflection of the mind that seeks it, and ugliness and cheapness in the heart find ugliness and cheapness also in the forests, mountains, flowers, and in the very atmosphere. Scenery is scenery, but the interpretation is of the mind. In the last generation the world has grown immeasurably more vulgar. Our fathers were happy in Switzerland; our children vote it dull, perhaps played out. Changes have certainly come over it these last twenty years. The little inns, where pensions



THE BRIDGE OVER THE MATTER VISP AT STALDEN



LIFE ON THE ALPINE PASTURES—THE VERNERSTAL IN THE DISTANCE

could be had, and good at that, for four or five francs a day, are rapidly disappearing. One pays seven or eight francs now in such places. Those cozy chalet-like hotels, with and upon the floor, and dressing for dinner unheard of, are not so easily found. Funiculars and mountain railways have destroyed them; there are fewer diligences; all the mountain paths are striped with blue and red and green by the Verhonerung committees. Adventures, due to losing the way and being obliged to pass the night in some peasant's hayloft, are rarely possible. The exploitation proceeds apace. There are giant lifts up many a cliff now, and rings of smoke from railway engines float insolently across the glaciers of the Jungfrau. Soon, no doubt, we shall fit from the Matterhorn to the Blumalp by aeroplane. In place of the little inns, enormous hotels stand with rows of grinning windows. There is a tennis club and

dancing every night. Many a hotel retains the services of a kind of major-domo, often apparently a mere guest, who organizes amusements for every night, gymkhanas, fancy-dress balls, theatricals and bridge drives. Instead of climbing boots and windproof clothing, people take out fancy-dress costumes. Motors, though still forbidden in certain cantons, as in the Valais, for instance, have added not a little to the revolution. The spirit of the age creeps even into the distant upper valleys. Telephone bells ring side by side with the thunder of the avalanche. The vulgarization of Switzerland is no new thing, of course, but the deterioration proceeds faster and faster with every year. In eastern Switzerland, and out toward the frontier between the Austrian Tyrol and Italy, there still lie wonderful, unspoiled corners known to some of us, and jealously guarded. I know of one somewhere between Bormio and Trient—be it whispered—where the old conditions hold bravely, and may hold still for another generation. They lie two days' good walking from any railway station, and another good day's going even from places that a daily diligence taps. They stand high above the world; luggage must go up on mules, and not overhazy luggage at that. Rooms cannot be ordered by telephone, and letters come at the most but once a day. There is neither tennis club nor dancing, no noisy gymkhanas, nor evening dress. They are haunted, wild and lovely still, and the people who go there go because they love the mountains. The mountains have not taken second place as yet. You need not take white gloves nor fancy-dress costumes, nor even pumps. But you put on in the evening when your feet ache after ten hours' roaming among the grandest mountains known to central Europe. Long may they flourish—these simple mountain inns!

## REPLACING RUTHLESSLY DESTROYED TIMBER



Three-Year-Old Catalpas Grown for Fence Posts on a Farm in Illinois.

Farmers of the central and eastern states are now seeing the need of replacing the timber lands that were so ruthlessly destroyed in order to secure more land for cultivation and as a method of securing money by cutting into lumber and other materials. Now this same timber is wanted to

a future supply. In planting, many plant the catalpa. Others are planting Osage orange, but it is a slow growing tree and has the fault of growing crooked, with short trunks and over much top. The tree that gives the best results with little care after planting is the black locust. It does well on any soil, wet or dry. It is a quick grower and when planted thick, say six feet each way, the trees will grow tall with but little top, and will, at the end of five years, be ready for the first thinning out. At this time all stunted trees should be worked up, and from this time on, ground thus planted will furnish material for posts as each year more thinning must be done. In 15 years the trees will be large enough to make four posts to the cut and many of them will make three to five post cuts, with some round posts in the top. The black locust is also a fine tree for planting about the house and barn. When planted in the open it forms a beautiful tree, having a thick, heavy foliage, retaining its leaves through out the summer, and in the early spring, has an abundance of sweet-smelling white flowers. When young, it is well protected by thorns, making it a tree that can be grown in a pasture or stock lot without being damaged by stock. Next to the black locust for quick returns, is the white mulberry. With this tree on rich soil, only four to five years are required to grow them large enough for use, but they seldom make

over one post length to the tree, and should all be cut at the end of the seventh year, as they will soon replace themselves from two to five shoots sprouting from the stump. If left to grow longer than seven years, they will commence putting out limbs near the ground, spoiling the growth already made. All land owners should plant some kinds of trees. There is always some waste land about the farm, some hillside or swamp that is not cultivated, which if planted to some kind of timber, would soon return a profit and would also improve the looks of the farm. Remarkable Career of Ship So Constructed Has Convinced Builders of Its Merits. The first iron ship in the world is still doing service, having been built in 1842 by the famous old firm of Laird Bros., who built the Confederate cruiser Alabama. It was used as a lightship for 17 years, and then, in 1859, converted into a wreck-watch vessel. So successful was the wrought-iron hull in resisting the corrosive action of sea water, that the new battleship built for the Mersey Bar, at the entrance to Liverpool harbor, has its hull built of wrought iron instead of steel. The interior framing of the new vessel is of steel, but the hull plates are of iron.—Popular Mechanics.

## TRACING WORK OF DOCTORS

Remarkable Exhibition That Has Been Collected and Is Now on View in the City of London.

A museum of medicine is now open to the public at Marylebone, says the London Mail. It contains priceless records of the attempts that have been made to cure human ailments from the earliest times. Probably it is one of the most interesting exhibitions in the world, but very few women will

be able to see it, as they will only be allowed in with an introduction from a medical man. The historical medical museum is full of wonders. Ancient apothecaries' shops are there, fitted exactly as they were in the middle ages. In one place is an alchemist, surrounded by alembics, retorts, and dim red lights. In another is a barber-surgeon showing just how men were bled in the olden days. Further on is a group of figures making up a cure for the plague. There are also specimens of prehistoric don-

tistry. Gold was evidently used freely to improve awkward teeth, but there is no trace of a stopping for a decayed spot. The procedure seems to have been to lash the teeth together with a silk-like gold thread, and to wind it round and round all the teeth, until their binding was so strong that none of them could fall out without the consent of the others. The queen of Sheba's teeth are said to have been kept together by this means, but they must have come away in a solid block and gold mass, because they may be

seen in the museum of the Royal College of Surgeons. Real Requirement. "I suppose," said the new saleswoman, "that you want a suit that will make you look attractive to your husband?" "Attractive to my husband!" echoed the shopper. "I should say not. He wouldn't know if I wore a suit ten years old. What I want is something that will make my next door neighbor turn a pink green with envy."

## MOST POPULAR OF PICKLES

Dill Flavor Has a Hold on People That No Other Variety Seems to Possess.

The dill is most familiar to us in connection with dill pickles, and perhaps some of us use the name without knowing that it belongs to a plant, the seeds and tiny thread-like leaves of which are used for flavoring. German and Italian cooks make most of it, chiefly in preserves and pickles. The flavor suggests a combination of fennel and mint. In appearance the dill plant is something like the tall wild parsnip. Though originally a native of southern Europe, it grows easily in gardens in a colder climate if given a warm situation and well drained soil.

For dill pickles the cucumbers, one quart of small-sized ones, should be used as soon as they are picked. Scrub them, without breaking the skin, and lay in cold water in which a quarter of a cupful of table salt has been dissolved, using enough water to cover the cucumbers. Let this stand over night, pour off the water, add fresh water and drain, then pack the cucumbers with two or three peppers, a tablespoonful of mixed spice and some branches of dill, in a quart fruit jar. Dissolve a quarter of a cupful or more of sugar in enough scalding hot vinegar to fill the jar to overflowing; adjust the rubber ring and fasten the cover down securely.

After the jar is opened if the vinegar seems over, pour it off and replace it with a second supply of scalding hot vinegar and sugar. The pickles should then keep in good condition though opened daily.

The sugar may be omitted in making these pickles if they are preferred sour.

## TO MAKE WITH CHOCOLATE

Most Approved Recipes for the Preparation of Cookies or Layer Cake.

For cookies mix one small cup of butter, two cups of sugar, four eggs, one cup grated chocolate, three cups of flour, one teaspoon vanilla. Roll very thin and bake in quick oven. If the chocolate is melted, it will mix better with the batter.

For a layer cake, try the old-fashioned Devil's Food, which seems always to please children. The recipe is three-fourths of a cup of chocolate, one cup of brown sugar and one-half cup of sweet milk. Set this back on the stove to dissolve. In the mixing bowl, stir one cup of brown sugar, one-half cup of butter, three yolks and one white of egg, 2 1/2 cups of flour, one teaspoon of soda, one teaspoon of vanilla and one-half cup of sweet milk. Add the dissolved mixture from the stove, and pour into three small jelly tins. When cold, frost with white icing.

## Codfish and Cream.

Pick up and soak without boiling a pint of salt fish for each four persons to be served. Scald one quart of milk in double boiler, with butter size of small egg, and when at boiling point add one rounding tablespoonful flour carefully blended in cold milk. If an egg can be spared beat it well and add it with the flour to the hot milk. Drain fish and stir into the cream. Add salt if necessary. Have ready two hard-boiled eggs and a tablespoonful of parsley. Pour codfish and cream onto a large platter. Around the edge place strips or rings of the hard-boiled egg whites. Grate the yolks over the whole. Sprinkle with paprika and chopped parsley and serve with mealy baked potatoes.

## Preventing Taint.

To aid in keeping meat, fish and poultry fresh in hot weather, the use of vinegar and onion is relied on by some housekeepers. It is applied by washing over the surface with weak vinegar and water and then laying thin slices of onion over it. The slices of onion are removed just before the cooking time, and the meat rinsed in clear, cold water. No trace of the onion smell will be apparent.—F. F. M., N.B.

## Summer Mats.

If you have any odd bits of cretonne left from making draperies or pillow covers, make the pieces into round or square mats and edge them with the cheap tuchon lace one can buy on the bargain counter for five and ten cents a yard. Bureau scarfs and table scarfs of cretonne, edged with lace, tone in well with summer draperies at the windows and covers on the furniture.

## Raspberry Shortcake.

One of the most popular kinds of raspberry shortcake is made of biscuit dough. Bake the crust in two layers. Put fresh raspberries between the crusts and pile on top and serve with a sauce made of the following ingredients: One cupful of granulated sugar, one-half cupful of water, and two cupfuls of crushed raspberries. Boil all together for four minutes and serve hot poured over the shortcake.

## Baked Salt Mackerel.

Wash and soak mackerel over night. In the morning put into baking dish with a pint of milk, bake 20 minutes, remove fish to a platter, and to the milk add one tablespoonful of butter, one tablespoonful of flour, one salt-spoonful of pepper. Pour this over the fish and serve with baked potatoes.

## Orange Float.

Two cups white sugar, juice of one lemon, one quart of boiling water, four tablespoons of cornstarch, wet with cold water, one tablespoon butter. Cook until thick. When cold pour over four or five oranges and the sugar, set on ice and serve cold.

## Have Glossy Locks.

To clean morocco leather prepare a lather of soap in warm water and sponge well with this to remove the dirt; then rub over with a clean cloth dipped in the well-beaten white of an egg and the leather will look like new again.

# AFRO-AMERICAN CULLINGS

"Iconoclast" declares, emphatically, that in the United States the negro receives just treatment, and that he has similar opportunities for advancement as the white man of the same financial status.

These statements I deny with equal emphasis, says a writer in a Chicago paper.

I have been in every state in the Union, as well as in many foreign countries, and I have yet to see a place in English speaking America, with the exception of the British West Indies and British Guiana, where even the respectable negro is treated, not as a colored human being, but as a human being. There is a great difference in the distinction.

Even in these excepted places, as well as in the remainder of the new world, the genuine or nearly genuine negro suffers many disabilities.

To the uninitiated the negro in the North receives apparently fair play. There is the appearance of his being able to come and go at will, but such is not the case, and there are many restrictions.

"Iconoclast," if I rightly judge, can base his opinion only on a one-sided experience of the matter. To get some idea of the other side I would advise him to "color" up himself—just a little will do—and go forth to prove his assertions. He need not go south, but can remain right here in Chicago, where the negro is treated better than anywhere else north of the Rio Grande.

Supposing him to be a paragon of refinement and culture, let him try to get employment other than menial, or to get a good seat in a theater, or to find a first class restaurant where he is not frowned upon. In at least one loop restaurant I know he will see a sign on the door telling him "We cater to white people only."

It is true that the negro is indebted, directly or indirectly, for his all to the white man, but has he not overearned it by the unrequited toil of centuries? Is not the same or even more done for the newly arrived foreigner, who had absolutely no hand in the country's development?

There is a great difference between the opportunity of the poorer white man and that of the negro. The former, if he has health and the will to succeed, can aspire and hope eventually to reach any position. In no other country in the world has he such opportunities. Lincoln, Carnegie, Rockefeller and many others sprang from this class, and the chances are better today, because this great republic is now at the zenith of its power.

The negro is susceptible to aesthetic refinement, or to its direct opposite, and he is today in all parts of the world just what his environment makes him.

It has been estimated that during the present year 1,248,000 factory hands in Russia have already participated in strikes, in addition to 215,000 others who are employed in establishments not under the factory act.

Chinchillas, valuable fur-bearing animals, which inhabit high mountains in Chile, have been imported into England for breeding experiments on a farm.

That service and self-sacrifice are the gems of life, and that these virtues should be practised by the educated members of the colored race who are struggling to uplift their people, was the sentiment expressed by Henry Lincoln Johnson, the retiring recorder of deeds, before a large audience of members of the Christian Endeavor Societies of southwest Washington, at St. Paul's A. M. E. church.

"For myself," said Johnson, "I would not care to live in any completed community where there were no unfortunate ones to help, no evil to combat, no suffering or distress to relieve, no lowly ones to lift up, no inspiration for service—in short, no real work to be done."

"The Christian Endeavor," he said, in referring to the work of the societies, "deserves to be commended for the good work it has accomplished for racial and human uplift, and especially will it find among the 100,000 colored inhabitants of Washington a large field and ample opportunity for useful service."

The old-fashioned man who used to deal in good greens now has a son who deals in green goods.

It takes a woman two hours longer to wash the front windows than it does to wash the back windows.

A rag and a bone and a hank of hair. And the rag so thin that it makes men stare.

A woman is always afraid of mice if she is wearing silk stockings and there is a man around.

Cry is for Leaders. There are plenty of common men. Leaders are scarce. Yet every man has in him latent potentialities which can make him famous if he will only give himself a chance. Every man has some line in which he can be a specialist. You can do some things better than your neighbor.

Learn to do them better than anybody else and the world will make a place for you. It needs your peculiar genius to complete its efficiency roll. You need the reward it offers. Stop

The Tennessee supreme court's decision that former slaves cannot inherit property under the ordinary rules of kinship was upheld by the Supreme court of the United States.

The question arose over the case of John Jones, a former slave, who owned a farm in Tennessee at the time of his death, and the construction of the state laws of Tennessee, which deny the right of collateral inheritance to be in violation of the fourteenth amendment to the constitution.

John Jones died in Shelby county, Tenn., possessing 77 acres of land. He left no children, but a number of brothers and sisters. Marguerite Jones, the widow of John Jones, claimed the property. Will Jones secured judgment from the brothers and sisters, turning over to him their interests in the property. Litigation resulted, in which the Tennessee courts held in favor of Marguerite Jones. They held that the brothers and sisters were born in the days of slavery, and hence could have no inheritable interest in the land.

Will Jones, in his appeal to the Supreme court of the United States, claimed that this decree of the Tennessee court violated the fourteenth amendment to the constitution by depriving former slaves of their civil rights as guaranteed to them by the organic law of the land.

Marguerite Jones claimed that the state of Tennessee had the right to say which of its citizens should inherit the lands of another citizen dying intestate, and also that none of the constitutional rights of Will Jones had been transgressed. Under the decision the land goes to Jones' widow.

The promise of Mr. Julius Rosenwald of Chicago to duplicate all gifts for negro rural public schools in the South is no less notable for its wisdom than for its generosity. It is not clear from the dispatches whether this refers only to sums raised by colored people or by others; in either event, it is munificent enough. But Mr. Rosenwald is accustomed to bestowing his benefactions both wisely and generously, as witness what he has done for the Y. M. C. A. movement among the colored people. A number of impressive and useful buildings have arisen because of his aid and inspiration. So disheartening has been the condition of the negro rural school—in many counties they offer a mere mockery of education—that the Slater and general education boards, as well as the James fund which applies itself exclusively to the colored rural public schools, have been devoting themselves to the task of obtaining better supervision, better teachers, and better conditions. If Mr. Rosenwald will now duplicate every dollar raised by the colored people to improve their cross-roads schools, a splendid spur for their activities—and they give generously in comparison with their small means—has been provided.

The colored population of the South is making more rapid progress in every line than those of the North, according to the Rev. Simon P. W. Drew, pastor of the Cosmopolitan Baptist church, who, in a sermon declared it would be but a short time when colored men desiring to advance themselves will return to their southern homes. He said that labor organizations in the North are prejudiced against members of the colored race, and in many trades exclude them from employment.

Paul Laurence Dunbar day was celebrated by pupils of the G. R. Giddings school at Washington on the last day of the session. The anniversary of Dunbar's birth falls on June 27, but as school closed before that date it was decided to celebrate it on the day named. Exercises were also held recently by the school in memory of Samuel Coleridge Taylor. At this time Mrs. Andrew F. Hillier made an address and Miss Louise Howard sang folk songs from his works.

The birth and early childhood of Dunbar was the subject of an address by Miss M. A. D. Madra, delivered in connection with the Dunbar day exercises. Miss L. A. Smith told of his start in life. Recitations were given by Misses E. J. Jones, Florence Scott and V. E. Edelin. Miss I. H. Clarkson also took part.

Pupils participating were Marcellena Underwood, Beulah Overton, Theresa Butler, Margaret Cole, Mamuel Cole, Dorothy Sinkfield, Francis Brown, Thomas Belt, Antoinette Bitchel, Florence Washington and Beulah May Green.

A brute is a man who insists upon making his wife let him have his own way once a week.

What has become of the old-fashioned man who wore a horse-hair watch chain?

When a woman finds that her suspicions are baseless she immediately digs up some new suspicions.

No matter how big around a woman gets she can always find a hat that will shelter her.

out into your place and receive what is coming to you. It's only a fiction that says there is no place for you. Few live up to their possibilities.

An Actor in Spite of Himself. President Arthur Twining Hadley, of Yale, used to recall with zest his one appearance, in his early days, as an amateur actor. "They didn't give me any words to speak," he said; "all I had to do was to walk across the stage, but it brought down the house." —The World's Work.